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## School of Culinary Arts & Food Technology, Technological University Dublin Newsletter: Autumn, 2019

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# TU Dublin School of Culinary Arts and Food Technology

## Newsletter Autumn 2019



RECOGNITION  
OF QUALITY  
CULINARY EDUCATION  
WORLD ASSOCIATION  
OF CHEFS SOCIETIES



### Joint first place for David & Eugenia at International Competition.

Congratulations to **David Hurley and Eugenia Xynada** from TU Dublin, School of Culinary Arts and Food Technology who achieved joint first place in the student category of the **Note by Note** contest which took place at **AgroParisTech, Paris** recently. Both students are undertaking the Advanced Molecular Gastronomy module on their programme studies. The final took place following the **9th International Workshop of Molecular and Physical Gastronomy, attended by scientists and professors from 15 countries**. Competitors from 20 countries were required to prepare dishes that used as many pure compounds as possible without fruits, vegetable, meat, fish or spices. The jury which included chef Patrick Terrien, Yolanda Rigault, Michael Pontif, and Sandrine Kault-Perrin, also evaluated the students on innovation, complexity and flavour. According to Dr. Roisin Burke, Senior Lecturer, TU Dublin, the dishes created by the two students met the judges' criteria. *"David created a cocktail which appeared as Eggnog but tasted of bacon, and what appeared to be a bacon crisp but had a flavour of Eggnog. His main dish included a Note by Note beetroot protein cake, horseradish jelly and beetroot cremeaux. It was presented in the form of a meat muscle and put under a smoked filled lid."* For her part, Eugenia created a Note by Note version of a breakfast dish with what appeared to be eggs, layered pork sausage and jellied beans, bacon flakes and the tomato element were created in the form of a Note by Note 'Bloody Mary' cocktail. The School of Culinary Arts and Food Technology, TU Dublin wishes to thank *LaRousse Foods Ireland* who kindly supported David Hurley's travel to Paris and **Dr Roisin Burke and Pauline Danaher (Lecturers, TU Dublin)** for as-

sisting both David and Eugenia throughout their preparations and participation in this prestigious International competition.

<http://www2.agroparistech.fr/The-event.html> Further report details (AgroParisTech, Paris).

<https://www.dit.ie/newsandevents/news/archive2019/news/title175000en.html> Update (TU Dublin's Newsletter) report.



(Photos L-R: Dr Roisin Burke and Pauline Danaher congratulate David on his recent success / Dr Herve This joins some of the international competitors / David & Eugenia's winning creations)

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School of Culinary Arts & Food Technology 'Newsletter'  
Submissions (Next Issue) - Please e-mail submissions  
for inclusion to: [James.p.murphy@tudublin.ie](mailto:James.p.murphy@tudublin.ie)

Thank you !!

# Colleagues, Friends and Supporters

The School of Culinary Arts and Food Technology was delighted to welcome our recently appointed **laboratory assistant colleagues** to their new roles within our school. Congratulations are also offered to the following newly appointees: **Ann Walsh**— *Head of Culinary Operations*, **Mr. Brendan Keenan**— *Lecturer Culinary Arts*, **Dr Elaine Mahon**— *Lecturer Pastry Arts* and **Warren McElhone**— *Lecturer Restaurant Management Studies* (see photos below). Our school also thanks the following colleagues **Paul Scully** and **Liam McMahon** for their contribution to our school, we wish both of them well with their new roles within our university. The school also wishes to congratulate **Dr. Mary Meaney** on her appointment to the position of *Registrar & Deputy President, TU Dublin* and to **Mr. Denis Murphy** on his appointment to the position of *Chief Operations Officer, TU Dublin*.



Dr Elaine Mahon.



Ann Walsh (front row second from left) & School Laboratory Assistant Team.



Brendan Keenan.

## Frank O'Keeffe (Past President BAI) in appreciation

The School of Culinary Arts and Food Technology, TU Dublin wishes to offer our condolences to the family and friends of **Frank O'Keeffe (Past President of the Bartenders Association of Ireland—BAI)** on their recent loss. Frank worked for many years in Jury's Hotel, Dublin and among many of his achievements he represented Ireland at the 1979 World Cocktail Competition in the former Yugoslavia in the long drink section.

*May he rest in peace.*



Frank O'Keeffe representing Ireland in 1979, Yugoslavia.



## Beyond the Menu: Ireland's new food royalty, served up on a plate (Peter Crawley, The Irish Times)

All cooking shows, like all cooking, start with basic ingredients, and the best of each will appreciate what's in season. The sense you get from **Beyond the Menu (RTÉ One, Monday, 7.30pm)** is of a food programme that knows how to work with what it's given. Presented by **Mark Moriarty, (Culinary Arts Graduate, TU Dublin)** a 27-year-old chef at the Michelin-starred Greenhouse restaurant, in Dublin, the show is a convivial pursuit of knowledge that, for the viewer, emulates the dining experience rather than the cooking one. It will tell you plenty about each of the chefs Moriarty visits, beginning with the terrifically amiable Mark Jennings and his partner, Sadie Pearce, owners of Pilgrim's in Rosscarbery, in west Cork. Your role couldn't be clearer if the show pulled out a chair for you and laid a napkin across your lap. Just sit back and enjoy. It will go into some detail about the provenance of the produce and quite a bit about the challenges of the business. But while it will conclude with a meal, in which Moriarty assists, Ireland's new food royalty, though, are endearingly modest about it, and the show corresponds with their casual, unpretentious exteriors while still pursuing excellence. <https://www.irishtimes.com/culture/tv-radio-web/beyond-the-menu-ireland-s-new-food-royalty-served-up-on-a-plate-1.4013686> **Full extended article.**



Mark Jennings, Pilgrim's Restaurant and Mark Moriarty (RTE Host)

**RTÉ**

## School Lecturer appears on Newstalk Documentary

Brendan Keenan (Lecturer Culinary Arts, TU Dublin) and School Graduate Gavin McDonagh both appeared on Newstalk radio documentary recently titled 'Knives at Dawn'. In this programme producer Francesca Lalor explored the world of the professional kitchen as seen through the eyes of Irish chefs. The working life of a professional chef involves long hours, split shifts, ferocious stamina, practiced skill, and above all, the quest for culinary perfection.

**newstalk**  
**106-108FM**



## The fascinating 8,000-year history of Irish cuisine (Kate Hickey, Irish Central)

How history, oral tradition and literature can remind us of Ireland's great tradition of food. What is the history of Irish food? It's much more than the potato. The first settlers arrived at Ireland's coasts in 8000 BC, but the potato only arrived in Europe some 400 years ago. So what was it exactly our ancestors lived on? On a **magical evening in the Brewers Dining Hall at the Guinness Storehouse in James' Gate**, I had the pleasure of enjoying a sumptuous feast prepared Guinness Storehouse Executive Chef, Justin O'Connor. As well as a dinner of Irish food we had great entertainment in the presence of Irish food historian and **TU Dublin Senior Lecturer Dr Máirtín Mac Con Iomaire**. With snippets of food history, bardic recitation, and even a song, Mac Con Iomaire stirred the diners thoughts, to think of Ireland's food and what our forefathers would have eaten. *"The first people who came here were hunter-gatherers. When they arrived in Ireland the country was covered in trees,"* said Mac Con Iomaire. *"So those people made their way along the coast or in boats up the rivers and that's how they broke their way in. Archaeological evidence has shown us not only what Ireland's prehistoric residents ate but also how they lived. Mac Con Iomaire reminded us that those people of Ireland built Newgrange, in total alignment with the winter solstice, 500 years before the pyramids in Giza and 1,000 years before Stonehenge. He said, "They really knew their stuff and I think it's important to remember this. We come from a sophisticated people."* Dr Mac Con Iomaire also highlighted the following; Seaweed superfood - a healthy new industry in Ireland, Irish scientists reveal how food can be used to treat depression and anxiety, Irish foods you won't easily find in America and the top reasons potatoes are a true superfood. **The full extended article is available at <https://www.irishcentral.com/culture/food-drink/history-of-irish-cuisine>**

## School's Shares Expertise, Knowledge and Skills via Social Media Platforms

The **School of Culinary Arts and Food Technology's** staff have developed and maintain a number of social media platforms which afford our school the opportunity to share our expertise, knowledge and skills with the wider world. Join up with us and share with your colleagues and friends. **TU Dublin Food Forum @TUDubFoodForum ; food-nerds #tudublinfood #foodstudies #culinaryarts #Dublin**

Our school wishes to thank **Anke Klitzing, Diarmuid Cawley** and colleagues for your hard work behind the scenes on **TU Dublin Food Forum**.



## M.Sc. Graduate Elaine Shaw is published in British Food Journal

### M.Sc Graduate in Culinary Innovation and Food Product Development

**Elaine Shaw** has recently co-authored new research titled 'A comparative analysis of the attitudes of rural and urban consumers towards cultured meat' which was published in the British Food Journal. The paper can be accessed below: <https://www.emeraldinsight.com/doi/pdfplus/10.1108/BFJ-07-2018-0433>



## Dublin Gastronomic Symposium (DGS) is back

The **Dublin Gastronomy Symposium is back and will take place on the 26-27th May 2020**, the Theme will be : Food and Disruption: What shall we eat tomorrow? . The concept of disruption has been central to the story of food from the dawn of time. Individual disruptors (Apicius, Columbus, La Varenne, Escoffier, Parker, Adrià), agricultural disruptors (Cato, Varro, Jethro Tull, Monsanto, GMOs), and technological disruptors (fire, flint, freezing, refrigeration, railways, electricity, internet, iPhones) have shaped how we live our lives today. The study of gastronomy is multidisciplinary, and indeed transdisciplinary, encompassing the arts, humanities, and both the natural and social sciences. DGS understands food as incorporating beverages and welcomes research on all aspect of food and beverage within the theme of **‘Food and Disruption.’ The symposium organisers invite papers about ‘Food and Disruption: What shall we eat tomorrow?’ – including but not limited to the following topics:**

- Food and the Environment (Water, climate change, vertical farms etc.)
- Food and Education (From pre-school to post-doctoral)
- Technology and its impact on food (from discovery of fire to cultured meat and beyond)
- Fast Food / Slow Food / Forms of Dining
- Disruptors in Food History (People, movements, disasters etc.)
- Contemporary Disruption in Food Culture (Soylent, Uber eats, Veganism etc.) / Food, Image and Identity
- Food and Gender / Food and Culture / Art / Media
- Food and Travel / Food Tourism / Food and Migration / Displacement
- Food and Status / The Future of Food

Further details and past DGS papers are available at <https://arrow.dit.ie/dgs/>



## School Collaborates on Research with Blenders

**Research collaboration** with industry is an important element of university education and one which has the potential to enrich both the student learning experience and lecturer delivery and assessment. The School values it's strong connection with industry and are delighted to engage in a significant research project with Blenders who is one of TU Dublin's strategic partners. Blenders produces an extensive range of sauces and bouillons for the food service industry from their Dublin factory. **David Chandler, Sales Director and Julie Delany, Brand Manager, Blenders** visited the school to meet with lecturers and students of culinary arts, culinary science and bar management to discuss the research brief which will span over two semesters. Under the guidance of their food entrepreneurship lecturer **Dr. Kathleen Farrell** and Gastronomy lecturer **Mr Diarmuid Murphy** students will work on the project and deliver the research report. Both lecturers look forward to engaging with the project which offers a unique opportunity to forge links with industry, enhance the student learning experience and to engage with more innovative assessment practices.



## Leading American Food Studies Academic visits Cathal Brugha Street

Two weeks into their first semester on the **Masters in Gastronomy and Food Studies**, the students got to meet one of the authors of the seminal texts they were reading in person. **Alice Julier is Associate Professor and Director of the Graduate Program in Food Studies at Chatham University.** She writes and teaches about material life, cultural ideals, social movements, domestic life and labour, race, consumption, masculinities, and the reproduction of inequality in food systems. She is the past **President of the Association for the Study of Food and Society** and is on the board of Agriculture, Food, and Human Values Society. Alice was visiting Dublin as part of the SHARE-CITIES symposium based on her work with sustainability in Chatham University. **Pictured below** is Alice and her daughter Zoe, Dr. Máirtín Mac Con Iomaire, Anke Klitzing, Diarmuid Cawley (all lecturers on the MA Gastronomy and Food Studies programme) and Andy Maguire (Sustainability Co-ordinator for TU Dublin).



## TU Dublin students compete in All Ireland Pentathlon Chefs competition

TU Dublin students (photo below) competed in the **All Ireland Pentathlon Chefs competition** (judged by **Nevin Maguire, Kate Lawlor and Brian McDermot**, three of Ireland's leading chefs) held in **Dingle Co Kerry at the Blas na hEireann awards.** The team included students from second and third year, DT407 Culinary Arts Degree (**Nicolas Karakashev, Jodie Chapman, Eileen McGovern, Pamela Ewart**). The four students had to run 5km, cycle 5km and cook and serve a four course meal. It was one of the highlights of the Blas na hEireann awards 2019. The team were mentored by **George Smith and Mark Farrell (Lecturers, TU Dublin).**





## Aisling Kearns (School Graduate) wins Oxford Symposium Young Chef Scholarship

Aisling Kearns, a recent graduate of the BA (Hons) Culinary Arts (photo below) was one of four successful international recipients of the prestigious Oxford Symposium on Food and Cookery Young Chef Award. Aisling received the award from Harold McGee in July as she attended the annual symposium along with three other students from Turkey, Chile and Canada. The prize included a VIP tour of London's Borough Market, visiting the 'Bigger than the Plate' food exhibition at the Victoria and Albert Museum, and attendance and accommodation at the Symposium for the two days. Further details of Aisling's experience in Oxford are available [online here](#).



## Dr Elaine Mahon (Lecturer Pastry Arts, TU Dublin)

Dr Mahon is a graduate of the School and a pastry major of her class of 2012-2013, and has worked as a pastry chef in Ireland, France and South Africa since then. Continuing to train and develop her professional skills, she most recently completed a training programme in blown and pulled sugar sculpture techniques with Stephane Klein at the Atelier du Sucre in France (see photo below). She was the recipient of the Fáilte Ireland Research Scholarship 2016-18 and in February 2019, was awarded a PhD for her dissertation on Irish state entertainment and diplomatic protocol entitled '*Irish Diplomatic Dining, 1922-1963*' which was recommended for publication as a monograph by the examiners. She has presented her research at conferences in France, Belgium, the Netherlands, Spain and Ireland, and has published peer-reviewed articles on Irish cuisine in Irish state dining, the material culture of the Irish state table and the Irish state banquet in honour of Queen Elizabeth II. She was recently invited by the Université de la Sorbonne to contribute to the first French academic publication on the theme of '*la table diplomatique*', due for publication in 2020-21. She is a reviewer for '**Food & History**', and '**Food Studies: An Interdisciplinary Journal**' and a member of the organising committee of the Dublin Gastronomy Symposium. When not reading, writing or talking about food, she can be found in an aikido dojo trying to figure out how to fold her new hakama. Her author's page on **ARROW@TU Dublin** can be found [here](#)



## Tarran to represent Ireland at 6th Young Chef Olympiad

Bachelor of Arts Honours degree student Tarran O'Reilly (photo below) will represent the School of Culinary Arts and Food Technology and Ireland at the **6th Young Chef Olympiad 2020 in India**. Tarran's mentor **George Smith (Lecturer Culinary Arts, TU Dublin)** stated that it is a real honour to cook at the YCO 2020 and Tarran will compete against the world's best over 5 days across four cities. **Tarran stated** that *'it is a genuine honour for me to compete at the 6th International Young Chef Olympiad in India. I believe that modern dishes combining classic techniques with fresh produce, alongside personal flair, allows for a unique dining experience'*. The School of Culinary Arts & Food Technology, TU Dublin have had numerous successes in this international competition recording **Gold and Silver medals** in recent



George Smith (Lecturer, Culinary Arts & Mentor) & Tarran O'Reilly. Young Chef Olympics 2020, India.

## School Graduate wins *Rising Star of the Year* at 2019 Food and Wine Awards

The Rising star of the year award for 2019 was awarded to **Róisín Gillen, graduate of the BA (Hons) Culinary Arts 2018**, and chef at Michelin starred **Liath** restaurant in Blackrock, at the Food and Wine Awards held recently in the Shelbourne Hotel. Róisín is originally from Donegal and has been working with chef Damian Grey for a number of years now during her time in college. She is no stranger to awards, having last year won the prestigious **David Gumbleton Award**. A profile of Róisín is in The Irish Times can be [accessed here](#). **Dr Mairtin Mac Con Iomhaire (Senior Lecturer, TU Dublin)** congratulated Roisin (photo right) and this most prestigious award.



## School Hosts 2019 Valrhona Pâtisserie Championship

Cliff House Hotel pastry chef **Paula Hannigan** (photo below) has won the Valrhona Pâtisserie Championship 2019, which was hosted by **the School of Culinary Arts & Food Technology, TU Dublin, Cathal Brugha Street**. "*An Irish Summer*": The theme for the competition was "An Irish Summer". Entrants were required to make a vegan pre-dessert without the use of a mould. They were also asked to design a plated restaurant dessert using at least one couverture from Valrhona's Single Origin Grand Cru de Terroir range. Each of the eight finalists had four hours to produce their vegan pre-dessert and plated dessert illustrating the theme of "An Irish Summer". *Hannigan's Dish*-es: Hannigan's vegan pre-dessert consisted of gorse flowers, sea buckthorn berries, coconut yoghurt and Valrhona passion fruit inspiration couverture. Her dessert contained chocolates from Valrhona's Single Origin Grand Cru de



## School works with Chef Network

The **School of Culinary Arts & Food Technology, TU Dublin** and **Chef Network** jointly hosted a special Pastry Workshop Event recently in the KOS Theatre, TU Dublin, City Campus, Cathal Brugha Street. Erik Van der Veken (Redmond Fine Foods) and schools colleagues treated the specially invited industry guests to a themed event entitled ***Christmas Pastry Inspiration***. This demonstration and discussion offered guests the opportunity to gain inspiration for Christmas desserts. Within the 2 hour demonstration which included an hour for Q&A at the end, 4 types of signature desserts inspired by Christmas – plated dessert, petit fours all featured. Thanks were offered to **Chef Network (Rebecca Elliott and Ruth Hegarty)**, Erik Van der Veken and school colleagues who collectively made this event memorable. The school looks forward to further and increased shared events with Chef Network.

<https://www.chefnetwork.ie/home> Chef Network (Connecting Irish Chefs)





## Euro-Toques Food Awards 2019 Winners Announced

The winners of the **2019 Euro-Toques Food Awards** were announced recently, The five awards, were presented by EirGrid under the categories **Water, Land, Farm, Dairy and Artisan Produce** with six awards presented under the category Craft, which this year recognises smaller growers. *“Our awards are always a highlight of Ireland’s annual food event calendar with many chefs, writers, and consumers taking note of them in Ireland and further afield,”* said the **Head of the Euro-Toques Ireland Food Council Anthony O’Toole**. *“As chefs, this is our opportunity to continue what Myrtle Allen started many years ago and celebrate those who grow, farm and produce with integrity and flavour in mind. This year’s award winners were:* **Water:** Connemara Seaweed Company – for their range of hand-harvested and sustainably produced seaweed-based products. **Land:** Bumblebee Flower Farm – for their sustainably produced edible flowers, grown in respect of biodiversity. **Farm:** Castlemine Farm for their pasture-fed dry-aged beef, lamb and rare breed pork, reared and butchered with a traditional sustainable approach. **Dairy:** The Village Dairy – for their locally sourced fresh, organic & Jersey milk, cream and buttermilk. **Artisan Produce:** Ballyminane Mill – for their stone-ground wholemeal flour, produced in respect of an ancient tradition. **Craft:** Ballyholey Farm (Donegal); Glensallagh Gardens (Cork); Gorse Farm (Wexford); Iona Farm (Dublin); New Leaf Urban Farmers (Limerick); Garrai Glas Farm (Galway) – for growing varietal fruits, herbs and vegetables in an organic, biodynamic or chemical-free way.



## TU Dublin Hothouse Food Start-up Homespun wins Great Taste Award

A food start-up which participated in the **TU Dublin Hothouse/IADT Media cube New Frontiers** programme has won a Great Taste Award. Homespun, founded by **Erica Sheehan (photo right)**, was awarded a coveted Star at the 2019 Great Taste Award by the Guild of Fine Food, for its Gojiberry, Cashew and Coconut Quinoa Crunch. Homespun started selling its Quinoa Crunch granola at the Honest to Goodness farmers' market in Glasnevin in 2016 and its products are now stocked in Supervalu stores nationwide, and with independent retailers such as Avoca, Donnybrook Fair, Fresh and Nourish.



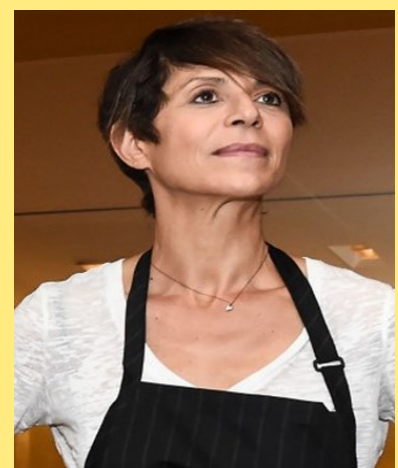
## Pôle de Gastronomie Students visit TU Dublin

23 students and two lecturers from Pôle de Gastronomie de l'Université Cergy-Pontoise, Paris (photo below), recently visited Ireland for one week. Mr Diarmuid Cawley and Mr Diarmuid Murphy (Lecturers, SCAFT) welcomed them to the School of Culinary Arts & Food Technology (SCAFT), TU Dublin. The group were treated to a guided tour of the famous Cathal Brugha Street (CBS) Culinary School, enjoying refreshments and giving a presentation about TU Dublin and the school's move to our new Central Quad Building in Grangegorman. Pôle de Gastronomie have an Erasmus partnership agreement with SCAFT and are also part of the **successful FICAH**T forum which brings together French and Irish students from Culinary Arts, Hospitality and Tourism. The group also passed an excellent week of food tourism, heritage, and culture in Ireland, visiting Luttrellstown Castle, Guinness Storehouse, Kilbeggan Whiskey Distillery, Galway City, Connemara, Cliffs of Moher, Cork City, The English Market, Cobh, Spike Island and Kilkenny Castle. They even managed to watch the **Kilkenny-Dublin senior hurling game** in one of the city's many traditional pubs. Thanks were offered to staff and management of SCAFT for accommodating their visit to CBS



## First US woman to receive three Michelin stars (Source: New York Post)

**Dominique Crenn** became the **first woman in the United States to receive Michelin's highest distinction of three stars recently**. The French-born chef's restaurant, **Atelier Crenn in San Francisco** has been praised for its innovative and artistic dishes since it opened in 2011. Gwendal Poullennec, Michelin Guide's international director. Crenn's cuisine, he said, "*displays a wonderful balance of grace, artistry, technical ability and taste.*" Crenn, whose small restaurant has only eight tables and offers a tasting menu for \$335, is the fifth female chef in the world currently helming a Michelin three-star establishment. **Other women who achieved this Michelin accolade are Carme Ruscalleda in Spain, Anne-Sophie Pic in France, Nadia Santini in Italy and Clare Smyth in Britain.**





## Recruitment: *Higher Options Fair 2019/20*

The Higher Options Fair, one of Ireland's biggest student recruitment events took place recently at the RDS Simmonscourt, Dublin. Higher Options is the largest and most comprehensive exhibition for Leaving Cert students, mature students, teachers and parents who want to know what third level university and college options are available and how to apply for them. **The School of Culinary Arts & Food Technology joined TU Dublin colleagues on our new TU Dublin stand (see photos below)** where colleagues greeted approximately 25,000 students in attendance at the event from all over the country over three days. **Students were given the opportunity to meet and speak directly with lecturers and representatives from the school** and the wider TU Dublin recruitment and support services areas. The Higher Options Fair is the essential event for anyone who wants career guidance and information on how to progress to further study and our school working together with TU Dublin were delighted with interest shown by students attending the event. **A big word of thanks to school colleagues who gave up their time to assist our school towards our recruitment drive within the culinary and food studies area.**





## Recruitment & Careers: *Upcoming events*

Event	Location	Date of Event
<b>Higher Options</b> (see article left page)	RDS	18 <sup>th</sup> /19 <sup>th</sup> / 20 <sup>th</sup> September
<b>IGC Kilkenny</b>	Kilkenny	7 <sup>th</sup> October
<b>Zeminar</b>	Blanchardstown	8/9/10 <sup>th</sup> October
<b>Guidance Counsellor Open Day</b>	Grangegorman	23 <sup>rd</sup> October 2019
<b>FE Student Open Day</b>	Grangegorman	6 <sup>th</sup> November
<b>TU Dublin Open day 2019</b>	Aungier Street	29 <sup>th</sup> /30 <sup>th</sup> November
<b>Parents CAO Open Evening</b>	TBA	17 <sup>th</sup> January 2020
<b>Postgraduate Open Evening</b>	TBA	24 <sup>th</sup> March 2020 (tbc)

The school wishes to thank **Lynda Young (Administrative Officer, Director of Student Development)** for the above listing of upcoming recruitment events, colleagues are encouraged to support these events and other recruitment activities to ensure that our school continues to increase our student numbers. A gentle reminder to school colleagues who wish to make school presentations for industry and individual schools or groups to please ensure that they have the **school's POS (Point of Sale) marketing materials [see photos below]** for their visits, **plus an e-copy of the school POWERPOINT presentation**. Pull-up banners, pens, rulers, bags, school 'Inspired' and programme brochures from the following areas **(a) School Office, (b) Assistant Heads of School offices, (c ) Business Development Manager's office.**



TU DUBLIN CAREER DEVELOPMENT CENTRE - CITY CAMPUS  
ENABLING CAREER POTENTIAL

# CAREERS FAIR

Hospitality Management, Tourism,  
Leisure, Event Management,  
Culinary Arts & Food Technology

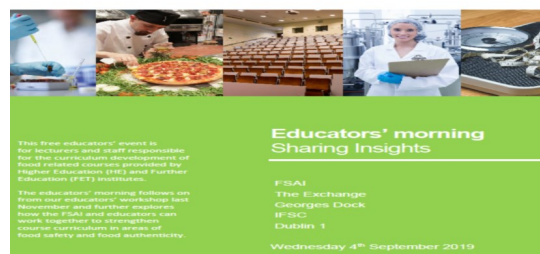
Graduate Jobs, Training Programmes,  
Internships, Part-Time, Seasonal and  
Placement Opportunities

Weds 20th November, 3 to 5pm

Canteen, Green Room, Blue Room Cathal Brugha  
St

## School assists food safety 'Educators Workshop'

The **Food Safety Authority of Ireland (FSAI)** held a second event as part of a series for lecturers and staff responsible for curriculum development of food related courses for Higher Education and Further Education Institutes. **Brona Raftery (Lecturer Culinary Arts)** and colleagues of **TU Dublin** attended the workshop recently. It explored how the FSAI and educators can work together to strengthen course curriculum in areas of *food safety and food authenticity*. Participants shared insights into various areas of food safety education and a representative of Food Drink Ireland, IBEC, discussed an industry perspective of food safety competence and knowledge requirements. The team from the FSAI also addressed some very interesting topics relating to *Emerging Risks from a Global Food Safety Perspective, Allergens and Novel foods*. The workshop finished with a case study of a food safety investigation conducted recently by the FSAI team. A major word of thanks was offered to **Carol Heavey (Training Executive, FSAI)**.



## 21 Irish Restaurants awarded Michelin-stars, Bib Gourmands (Irish Times)

The **School of Culinary Arts & Food Technology, TU Dublin** congratulates all **21 Irish restaurants** who received either **Michelin stars, Bib Gourmands** recently, we are delighted also that a sizeable amount of our graduates, friends and supporters actually run and work within these fine establishments. Five restaurants in Ireland – two in Dublin and one each in Cork, Limerick and Belfast – have been added to the **2020 edition of the Michelin Guide Great Britain & Ireland**. **Aimsir, the restaurant at Cliff at Lyons in Co Kildare** run by head chef Jordan Bailey and his wife, Majken Bech-Bailey, was the big winner: 4½ months after it opened it is now a two-star restaurant. **The Greenhouse, in Dublin city centre (photo top right)**, finally got its hands on a long-overdue extra star, joining Restaurant **Patrick Guilbaud** as the capital's only two-star restaurants. Listed below are just some of the big winners **Michelin 2 STARS**: *Aimsir Cliff at Lyons, Celbridge, Co Kildare* ; *The Greenhouse Dawson Street, Dublin 2* ; *Restaurant Patrick Guilbaud 21 Merrion Street Upper, Dublin 2*. **Michelin 1 STAR**: *The Oak Room, Adare Manor, Co Limerick* ; *Campagne, 5 The Arches, Gashouse Lane, Kilkenny*; *Variety Jones, 78 Thomas Street, Dublin (photo middle right: Keelan Higgs, School Graduate)*; *Bastion, Market Street, Kinsale, Co Cork* ; *Liath, Blackrock Market, 19a Main Street, Blackrock, Co Dublin (photo bottom right: Roisin Gillen, School Graduate)*; *L'Ecrivain, 109a Lower Baggot Street, Dublin*; *Chapter One, 18-19 Parnell Square, Dublin*; *House*. **Congratulations also** to **Kenneth Culhane (School Graduate)** awarded Michelin 1 Star for *The Dysart Petersham Restaurant* in Richmond, UK.



<https://www.irishtimes.com/life-and-style/food-and-drink/michelin-guide-2020-full-list-of-irish-restaurants-and-what-the-judges-said-1.4043663> Full listing & extended article.



# Remembered Friends and Colleagues



If you would like to highlight and share your treasured school moments and memories in this space, please send your submissions to [james.p.murphy@tudublin.ie](mailto:james.p.murphy@tudublin.ie). Thank you !!



## Ireland's Hottest Pastry Chefs Right Now (SINEAD SMYTH, TheTaste)

TU Dublin Culinary Arts Graduate Sinead Smyth writing for TheTaste recently highlighted Ireland's best pastry chefs at the moment, the **School of Culinary Arts and Food Technology** were delighted to note that featured on this listing are some of our extremely talented staff and students. Sinead reminds us of that rich, satisfying, scrumptiously sinful delight that we await patiently at the end of our meal is by no means an after thought and deserves a little recognition all of its own. Have a read of some of our favourites below.



**Darren Hogarty, Chapter One.**

**Darren Hogarty, Chapter One, Dublin :** The head pastry chef creates some of the most spectacular desserts around and his mille-feuille is legendary at this point. Darren is going from strength to strength and is most certainly one of the country's most talented chefs.

**Paul Kelly, The Merrion, Dublin & Pastry Arts Lecturer TU Dublin:** Paul Kelly's name is synonymous with pastry. The Executive pastry chef at The Merrion and Pastry Arts Lecturer, TU Dublin Paul has countless years of experience in the field and continually surprises us with superb creations featured in the *famed Art Tea at The Merrion*. Inspired by the artwork in the hotel Paul designs unique desserts and sweet treats that are artworks of their very own. Judge on *The Great Irish Bake Off* Paul is constantly upping his pastry game and impressing us all.



**Paul Kelly, The Merrion & TU Dublin.**

**Julie Reardon, The Flour Artist:** Specialising in bespoke celebration cakes Julie is the woman behind The Flour Artist, and is currently taking the reigns as Head chef at Fodder. Each of her delicious cake creations looks almost too gorgeous to eat. Armed with a *BA in Culinary Arts* and spending time perfecting her pastry in The Pigeon House and Forest Avenue she is renowned for her natural cakes featuring brilliant buttercream, fresh flowers and seasonal fruits. Julie is passionate about using free range eggs and fresh produce to create her uber Instagramable cakes.



**Julie Reardon, The Flour Artist.**

**Paula Stakelum, Ashford Castle:** Executive head pastry chef at Ashford Castle, Paula consistently creates inventive dishes at the five-star hotel. The desserts Paula creates match the five-star surroundings of Ashford Castle and are something we should all have the pleasure to savour.

**Paula Hannigan, Cliff House Hotel:** From Waterford Castle to Ashford Castle this girl has racked up serious culinary stripes. Her Twitter timeline is filled with colourful creations from the restaurant's incredible Mignardises trolley.



**Paula Hannigan, Cliff House.**

**JR Ryall, Ballymaloe, Cork:** You will find head pastry chef JR Ryall taking up the reins at Ballymaloe House using local seasonal produce and showcasing the best of Cork's ingredients.

## Baking & Pastry Arts Students win International Awards at ABST

School of Culinary Arts and Food Technology, TU Dublin students swept the boards at the recent **ABST (Allied for Bakery Students and Trainees)** in Birmingham, England. The ABST supports the bakers of tomorrow today, as a cross industry organisation, their primary aim is to facilitate and maintain a proactive dialogue within a United Baking industry around all issues relating to bakery education and training. **ABST current President Jimmy Griffin (Lecturer, TU Dublin)** praised the successful students on their excellent performances during the ABST competitions. Results achieved included 1st place (Health innovation food bar/snack), 2nd place (Sourdough competition), 3rd place (decorated cake) sections (**photos below**). The following students also were also awarded special bursaries at the ABST competitions to attend the famed Weinheim Academy (**Peter Gamble, Jody Leech, Sarah Walsh**) and Bakels (**Kathleen Basile, Natale McKenna, Xenia Meier**). A major word of thanks was offered to the organisers of **2019 ABST Competitions**, plus Ms. Sara Autton of Lesaffre UK & Ireland and the Baking and Pastry Arts Lecturers, TU Dublin.



(Photos L-R): Jimmy Griffin (President ABST) congratulates winners 1<sup>st</sup> (Health innovation food bar/snack), 2<sup>nd</sup> (Sourdough competition), 3<sup>rd</sup> (decorated cake) sections of the ABST International Competitions.

## Students treated to Interactive Bakery Walking Tour.

DT418 Baking and Pastry Arts Management lecturers **Shannon Dickson, Ann-Marie Dunne and Denise Connaughton** organized the second interactive walking tour for first year bakery students at TU Dublin, City Campus. Walking over a 5 km loop of Dublin city centre, the tour introduced the students to Dublin's historical bakery and confectionary background, old established bake-houses and the new vibrant baking and cafe scene that has emerged in the last decade. The final stop on the tour was the award winning Camerino Bakery (**photo right**), with two locations at Merrion Square and Capel Street. The bakery is owned by former TU Dublin bakery student **Caryna Camerino** who is originally from Montreal, Canada. Caryna gave an inspiring talk to the group about how her business was developed, her love for Ireland and Irish produce and the importance of local bakeries within the community. After the talk, the students then sampled the award-winning cakes, brownies and hot beverages provided by the lovely bakery staff. The bakery team would like to thank the students that participated on the day and look forward to developing the tour next year in conjunction with our move to Grangeegorman.





## School Lecturer winner at Coupe du Monde Chocolatine

**James Griffin (Lecturer baking and Pastry Arts, TU Dublin)** was recently awarded the **Silver medal** (see photos below) at the **International Coupe de Monde Chocolatine Competitions** which were held in **Toulouse, France**. James also reports that his success and the standards achieved at this event encouraged the organisers to also invite a TU Dublin student entry for 2020. The school wishes to congratulate James for his excellent work.



## FIPDes Erasmus+ visit to Teagasc

**FIPDes Erasmus+ (Summer School) students** concluded their studies with the **School of Culinary Arts & Food Technology, TU Dublin** with a visit to **Teagasc** for the *'Food Innovation Gateway: Assuring Food Safety and Maximizing Shelf-Life'* event where the Cohort 8 group learnt about the latest research going on in the field of food science, technology and packaging in Ireland. The event was heavily focussed on finding solutions for plastic waste and sustainable packaging. After the event ended, **Cohort 8** bid farewell to each other as now they will be divided into groups of three to continue with their endeavours in Italy, Paris and Lund. They said *'A year rather felt like a short period with our fun classmates. We all bid rather teary goodbyes to each other with the promise of meeting soon'*. Cheers to Cohort 8 for successfully finishing first year of **FIPDes (Food Innovation and Product Development)**.



Dr Rosin Burke, Snr Lecturer, TU Dublin, (2nd from left) joins FIPDes Erasmus+ Cohort 8 Group at Teagasc.



## M.Sc. Food Innovation & Product Development (FIPDes) Graduation.



The **2019 graduation ceremony** for the students of the Erasmus+ programme, the M.Ss in Food Innovation and Product Development (**FIPDes**) took place recently. This Masters programme is funded by the European Union under the Erasmus+ scheme, all 25 graduates of **FIPDes Cohort 7** studied in **AgroParisTech/Université Paris-Saclay** and **Technological University Dublin (School of Culinary Arts and Food Technology, Ireland)**. In year 2 some students also studied in **University of Naples (Italy)** or **Lund University (Sweden)**. The group received their diplomas at the Fondation Biermans-Lapôte (Belgium House) in the Cité Universitaire in Paris. On this occasion, FIPDes was honoured to have the following guests as speakers: *Diane Miller, Director of Fondation Biermans-Lapôte* ; *Gilles Trystram, General Director of AgroParisTech* ; *Emilia Gatto, General Consul of Italy in France* and *Liam O'Flaherty, Cultural Attaché - Embassy of Ireland in France* (**pictured below**) speaking at the graduation. **Dr Roisin Burke and Anna Cruickshank (Programme Co-ordinators)** congratulated them all wishing the graduates every success in their future careers



## TU celebrates Central Quad Topping out

Minister for Education and Skills, Joe McHugh T.D. and Minister for Finance and Public Reform, Paschal Donohoe T.D. **(photo below-top right)** visited Technological University Dublin (TU Dublin) recently for the topping-out ceremony of the Central Quad **(our school's new home in 2020)** on the TU Dublin flagship campus at Grangegorman. Commenting on the opportunities that the campus will create, **Professor David FitzPatrick (photo below-bottom left)** said, *"To deliver on our mission and to do full justice to the ambitions of our students, it is vital to have facilities that support their learning. Students who will study here from next September will benefit from working in laboratories, kitchens and lecture spaces with up-to-the-minute facilities and technology. They will gain expertise that will ensure they can make a valuable contribution in key areas of the economy – in food science and innovation, pharmaceutical and nutraceuticals, health and environment, tourism and hospitality."* "Colleagues from a wide range of disciplines will also come together, in the Central Quad and the neighbouring East Quad, for the first time on one campus. Concluding Professor Fitzpatrick said, "As President, and on behalf of TU Dublin, I am immensely proud to oversee our move from Kevin Street, Cathal Brugha Street and Rathmines, which have been familiar Dublin landmarks over the last one hundred years. Now we are preparing for the transition to what will be our flagship campus for the next one hundred years." . So let's be ready colleagues) for a new and exciting learning and teaching journey together.





## School Staff Resources: Staff Sharing Drive (h)

The School of Culinary Arts & Food Technology have recently developed a dedicated staff resource sharing area under the Staff Sharing Drive (h) entitled **2019-2020 SCAFT FOLDER**, this area contains the following resources for staff;

- **Research & Dissertations:** (New) School Harvard Referencing Guide, School Dissertations Handbook and schedules.
- **Forms:** equipment loans, consent forms, educational tours, dress code, use of facilities, risk assessment for etc.
- **Exams:** exam paper templates, external examiners etc.
- **O2 School—Food Safety (For all staff):** FSAI Docs, IS 340 Docs, food safety audits, awards & classifications,.
- **Allergens:** class sheets, training materials, students, culinary shop, TU Dublin Docs., new University Allergen Policy
- **School events, photos, videos & development:** all activities held via the school.
- **Module catalogue/Programme Docs:** All school programme and modules.
- **O2 School-Health & Safety (For all staff):** safety sheets, incidents reports, buildings work, emergency procedures, first aid, HSA reports, SCAFT NEW Safety Statement, uniform codes, signage, equipment SOPs.
- **Placement information / PMDS Preparation & Meeting Docs / Grangegorman on-going developments / School Newsletters. / Staff training and resources. / Class lists: all programmes. / GDPR resources.**

## Thank You

On behalf of the School Management team we thank the following Industry bodies and trade associations for the support provided to the School: Euro-Toques Ireland. Panel of Chefs. Irish Hotels Federation. Restaurant Association of Ireland. Licensed Vintners Association. Vintners Federation of Ireland. Irish Bakers Association (Formally FCBA). Irish Guild of Sommeliers. Bartenders Association of Ireland. Finally the *School of Culinary Arts & Food Technology achievements and on-going developments* are only possible through staff interactions with industry, students and trade associations: **We thank all staff and our supporters for this excellent work, well done.**





# School Restaurants and Bakery Shop

The school have two training restaurants based in TU Dublin, Cathal Brugha Street, The Blue Room and The Green Room (see photos below), both are working classrooms designed in a restaurant setting. The School of Culinary Arts and Food Technology would like to thank you for your support of our training restaurants and the culinary shop. We look forward to receiving your bookings and custom from **October 2019 onwards. Our school lecturers welcome your enquiries and of course your booking.** We wish to remind you that our Training Restaurants is a classroom environment and our primary objective is to facilitate student learning. **Listed below are contact details you will require for bookings and orders in 2019.20** **Restaurants:** Warren McElhone [warren.mcelhone@tudublin.ie](mailto:warren.mcelhone@tudublin.ie) Lynsey White [Lynsey.white@tudublin.ie](mailto:Lynsey.white@tudublin.ie) James Sheridan [james.sheridan@tudublin.ie](mailto:james.sheridan@tudublin.ie) Gary Poynton (Culinary Bakery Shop) 01-4024532 Restaurant social media handles: @tudublin\_dining #TUDublinfood

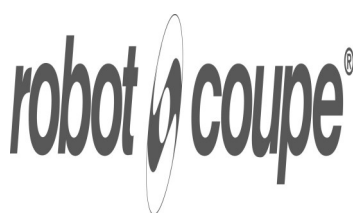


## School Restaurants Opening Times— Semester One [Sep-Dec 2019]

Monday	Tuesday	Wednesday	Thursday	Friday
<b>Arrival time:</b> 12.15-12.30pm  <b><u>Green Room Restaurant</u></b>  <b>Contact:</b> <a href="mailto:james.sheridan@tudublin.ie">james.sheridan@tudublin.ie</a>	<b>Arrival time:</b> 12.15-12.30pm  <b><u>Blue Room Restaurant</u></b>  <b>Contact:</b> <a href="mailto:warren.mcelhone@tudublin.ie">warren.mcelhone@tudublin.ie</a>	<b>Arrival time:</b> 12.15-12.30pm  <b><u>Green Room Restaurant</u></b>  <b>Contact:</b> <a href="mailto:warren.mcelhone@tudublin.ie">warren.mcelhone@tudublin.ie</a>	<b>Arrival time:</b> 12.15-12.30pm  <b><u>Green Room Restaurant</u></b>  <b>Contact:</b> <a href="mailto:warren.mcelhone@tudublin.ie">warren.mcelhone@tudublin.ie</a>	<b>Arrival time:</b> 12.15-12.30pm  <b><u>Green Room Restaurant</u></b>  <b>Contact:</b> <a href="mailto:lynsey.white@tudublin.ie">lynsey.white@tudublin.ie</a>
Closed for Dinner Service	<b>Arrival time:</b> 5.45pm-6.15pm  <b><u>Green Room Restaurant</u></b>  <b>Contact:</b> <a href="mailto:lynsey.white@tudublin.ie">lynsey.white@tudublin.ie</a>	Closed for Dinner Service	<b>Arrival time:</b> 5.45pm-6.15pm  <b><u>Green Room Restaurant</u></b>  <b>Contact:</b> <a href="mailto:james.sheridan@tudublin.ie">james.sheridan@tudublin.ie</a>	Closed for Dinner Service

*The significant achievements of the school would not be possible without our generous supporters, we thank you all most sincerely.*

### Gold Plaque Supporters



### Silver Plaque Supporters



Innovative Supporters of Professional Industry Research, Education and Development

### INSPIRED

Friends of Culinary Arts had assisted the School to enhance our educational provision

The **INSPIRED Friends of Culinary Arts Concept** is to develop a dialogue between the food and culinary Industry and the school to lead food innovation and the quality of the food offered in Ireland.

**The entity:** Support and assist the development of the school for a better student experience and learning outcomes through food industry stakeholders – food companies, operators, Food retail, Artisan producers, Culinary professionals and Bord Bia, etc. Inspired's purpose is also to **generate funding and resources for the School through its connectivity with the food industry** for the support of ingredients, facilities, bursaries, professorships, sponsorship, internships for students, expansion of subjects (e.g. Food Photography, Psychology, Packaging, etc), Inspirational tours and to attract international speakers, demonstrations, develop proto-type production areas, bespoke courses for company specific training, working with suppliers and growers.

**Organise recruitment fairs** for students and food companies to meet, and to keep chefs that have been trained in the Irish food industry in Ireland. The schools current INSPIRED Friends of Culinary Arts supporters are leading the way to a great future for its graduates.